

## ENTRÉE

**Sydney Rock Oysters** – Natural or Mignonette DF GF 6x 24 / 12x 48

**Potato and Goat's Cheese Croquettes** – Romesco, pecorino, herb oil v 18

**Char Grilled King Prawns**– kombu butter, charred lime GF 28

**Burrata** – grilled peach, walnut and caper salsa N V GF 20

**Ocean Trout Ceviche** – avocado sorbet, pickled cucumber, puffed wild rice DF GF 25

**Chicken Liver Parfait**– cherry marmalade, cornichons, toasted brioche 20

**Seared Scallops** – cauliflower miso cream, verjuice infused cauliflower, raisins, pine nuts N GF 24

## MAIN

**Prawn Ravioli** – prawn bisque, chive oil, bottarga, lemon balm 36

**Crisp Skin Barramundi** – baby leeks, stuffed zucchini flower, vanilla beurre blanc GF 38

**100 Day Grain Fed Beef Tenderloin** – shoestring fries, broccolini, jus GF DF 45

**Wild Mushroom Gnocchi** – peas, sage, goat's curd, pine nuts, Parmesan N V 34

**Fish and Chips**– pea purée, house tartare, lemon DF 28

**Duck Breast** – celeriac purée, sweet potato gnocchi, pickled heirloom carrot, jus 38

**Free Range Borrowdale Pork Belly** – Jerusalem artichoke purée, spinach,  
sweet and sour turnips, jus GF 36

## DESSERT

**Milk Chocolate Mousse** – flourless chocolate cake, salted caramel peanuts GF N 15–

**Coconut Panna Cotta** – rum roasted pineapple, lime sorbet, meringue, pistachio praline N 15

**Passionfruit Brulée** – coconut macaroon, passionfruit gelato GF option 15

**Key Lime Tart** –meringue, candied lime, vanilla bean gelato 15

**Souffle of The Day** – French vanilla gelato, crème Anglaise GF and DF option 15

**Selection of Gelatos** - with home-made shortbread GF and DF option 15

## SIDES

Grilled Rustic Loaf, extra virgin oil & aged balsamic 4

Green beans, eschalot, flaked almonds, lemon GF DF N 10

Brussel sprouts, miso butter, cashews GF N 10

Cos Lettuce, buttermilk dressing, pangrattato 10

Chunky chips or French fries with roasted garlic aioli DF 8 / Marinated Olives 7

V/Veg - DF/ Dairy Free – GF/Gluten Free – N/ Contains Nuts

LUNCH \* DINNER  
272 BOBBIN HEAD ROAD  
NTH TURRAMURRA

THE  
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